

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973 $\,$



CODE	DESCRIPTION	PRICE/DELIVERY
EM-MASTER2	PROFESSIONAL BELL VACUUM PACKAGING MACHINE EUROMATIC on CABINET with WHEELS, CHAMBER mm.560x460x220H, 2 WELDING BARS 450 mm, VACUUM PUMP 25 meters / cubic / hour, V.230 / 1, Kw. 1.00, Weight 110 Kg, dim.mm. 680x570x1050h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, with 2 WELDING BARS 450 mm:

- made of stainless steel:
- vacuum chamber 560x460x220h mm, made of stainless steel molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- 2 extractable 450 mm sealing bars ;
- vacuum pump of 25 meters / cubic / hour ;
- 19 editable and customizable programs;
- \circ 1 program for marinating meat;
- double sensor "empty + liquids";
- piston sealing bar, completely devoid of wiring for optimal and safe management of tank cleaning;
- self-cleaning / heating system of the pump for optimal management of the packaging machine, with relative reduction of maintenance times and costs;
- STEPVAC function for creating the vacuum of liquid products inside traditional vacuum bags;
- GASTROVAC function for creating external vacuum in GN containers;
- EXTRAVAC function, which offers a second vacuum phase lasting 5 seconds (particularly suitable for minced and boned meat);
- \circ reinforced sealing function for sealing thick bags and / or bags containing liquid / wet products;
- o quick stop / weld;
- $\circ~$ carter with 90 $^{\circ}$ opening to facilitate access to the inside of the packaging machine;
- standard filling platforms;
- o adjustable hinges;
- empty cycle at choice: by time or by percentage with automatic start at closing of the bell and automatic reopening at the end of the cycle;
- transparent tank lid with automatic lifting;
- o possibility of extra vacuum up to 99.9% for very humid products;
- Step Vac for emulsifiable products (vacuum cycle in stages).

ACCESSORIES / OPTIONALS:

- possibility of vacuuming in external containers or Gastro-Norm basins by means of a special kit Code EMATUBOGN.
- o predisposition for inert gas kit Code EMGASINERTE.
- o label printer Code EMST.
- $\circ\;$ vacuum sensor in the chamber Code EMSV.
- $\circ~$ sealing bar with piston lifting Code EMBSP.
- sealing bar with envelope excess cut (scrap) Code EMTSU.
- additional sealing bar Code EMBS.
- bell stop bar Code EMBF.
- inclined plane for liquid packaging Code EMPI.

CE mark Made in Italy

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	5060	
motor power capacity (Kw)	1,0	
net weight (Kg)	110	
breadth (mm)	680	
depth (mm)	570	
height (mm)	1050	
TECHNICAL CARD		

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

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TECHNOCHEF - Bell holder, Mod.BF

Bell stop bar









